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Home Economics Research

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Pasteur—A Household Word

Since milk passes through various hands before it reaches the consumer, the opportunities for harmful bacteria are many. Through the knowledge of a research on fermentation by Pasteur, the principle of pasteurization has been applied to the preservation of milk on an extensive scale. Today the two important grades of milk are pasteurized milk and certified milk.

Years ago the boiling of milk was advised by Dr. Abraham Jacobi, the distinguished American pediatricist, for infants were then less liable to have intestinal disorders. His long and continued success in treating children tends to discredit the assertion made by some that pasteurization of milk at a comparatively low temperature destroys its nutritive value and is injurious to children.

In this connection, Dr. Joseph Brenemann of Chicago states: "Pasteurization in no way alters the nutritive properties of milk except that it lowers the available amount of Vitamin C, which is at best poorly and inadequately furnished even in raw certified milk and which should always in artificial feeding be reinforced by the use of orange juice."

The only place in Iowa where certified milk is produced is at the Iowana Farms, Davenport, Iowa, according to Prof. E. F. Goss of the Dairy Industry Department of Iowa State College. The medical milk commission investigates the sanitary conditions of the dairy, including the employees. The purpose is to have the milk furnished in as pure a state as possible.

It is urged by some that certified milk, which is the safest raw milk obtainable, should be pasteurized before being used for infant feeding. Public health administrators have come to the conclusion that the pasteurization of milk is the practical and economical means of securing a supply which is reasonably safeguarded against contamination.

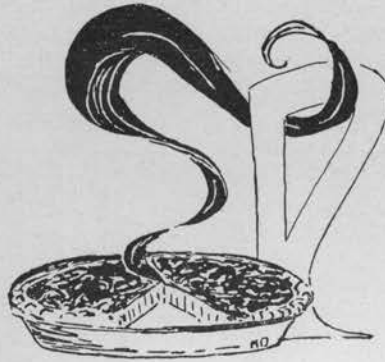
When milk is pasteurized in the home it should be heated in a closed vessel placed in water. The temperature should be raised between 60 to 65 degrees Centigrade for at least 20 minutes. The vessel in which the milk is pasteurized should be closed in order to prevent the formation of a scum on the surface which serves to protect microorganisms, and living pathogenic bacteria may escape destruction when embedded in it.

Home Economics Research

Mildred Deischer

Institutional Administration

All girls taking graduate work in institutional administration will do their advanced work at the new dining room in Memorial Union, according to



Miss Ruth M. Lusby, head of the Institutional Administration Department and manager of Memorial Union. It is not definitely decided whether all of the food preparation and catering will be done in Memorial Union or whether it is advisable for a part of it to be taken care of in the Institutional Tea Room in Home Economics Hall. Parties and special banquets will be handled at the Memorial Union because in this way the students are in a more commercial atmosphere. Under such conditions they will be dealing with both commercial help and with food service for profit.

Students enrolled in these graduate courses, which are listed under several different heads in the college catalogue, are required to set up and definitely work out new problems. A number of supporting subjects are required before this work is taken up. It is deemed necessary for the advanced student to take a course in meat cutting because the average home economics manager finds that her knowledge of meats is limited. Experimental cookery is necessary because many commercial eating places require that dietitians be able to know what is chemically wrong with certain foods. Menus are often prepared for patrons who are on abnormal diets, thus making it necessary for advanced students to have a course in abnormal dietetics. Journalism and accounting are also recommended for advanced work in institutional administration.

It is necessary for the graduate student to have completed certain prerequisite courses before it is possible for her to go on with advanced work. A study of large quantity cooking consists of the class preparing and serving luncheons at the Institutional Tea Room to approximately 85 people each day. A cost of 35c is charged to cover the cost of the food. A history of the development, study of the construction, use and operating methods of equipment are included in the course.

The next subject, which deals with management, takes up the organization of public eating places, duties pertaining to different departments and laws relating to operating from the standpoint of problems that have to be met by the manager. The last undergraduate course deals with special problems, which are chosen by the student in preparation for her advanced work. Such problems as acting as student supervisor of cafeterias and tea rooms, preparing and serving banquets, testing recipes and planning menus are considered. The last three courses are open to advanced students, providing that additional work is done by them.

Child Care and Training Courses for the Small College

A study of a college course in child care and training, using the problem method of teaching, was made by Grace Powers Hudson for her master's thesis in the Home Economics Education Department. This was completed in July, 1928, and was made for the purpose of presenting to the teacher in a small college a plan and course of study in child care and training.

The experimental part of the work was carried on in a class of junior and senior girls at Union University, a Baptist college located at Jackson, Tenn. These girls had had prerequisites in home economics, genetics, physiology and psychology. The entire course was organized around the problem that the homemaker faces in training and caring for her child. Since the college does not have a nursery school, contact was made with children in their homes and in a nursery class which met in the primary room of the Baptist church.